#### (12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

### (19) World Intellectual Property Organization

International Bureau



# 

#### (43) International Publication Date 29 September 2005 (29.09.2005)

#### **PCT**

# (10) International Publication Number WO 2005/089572 A1

(51) International Patent Classification<sup>7</sup>: A47J 43/044, 43/07

A23P 1/16,

(21) International Application Number:

PCT/EP2005/002378

**(22) International Filing Date:** 7 March 2005 (07.03.2005)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:

04005729.1 10 March 2004 (10.03.2004) E

(71) Applicant (for all designated States except US): NESTEC SA [CH/CH]; Avenue Nestlé 55, CH-1800 Vevey (CH).

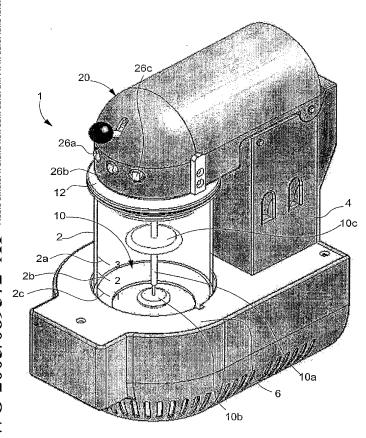
- (72) Inventors; and
- (75) Inventors/Applicants (for US only): BOUSSEMART,

Christophe [FR/FR]; 9, Route de Champ-Poirier 9, F-74500 Lugrin (FR). **YOAKIM, Alfred** [CH/CH]; Chemin de la Routiaz 2, CH-1806 St. Légier (CH).

- (74) Agent: I C B; Ingénieurs Conseils en Brevets SA, Rue de Sors 7, CH-2074 Marin (CH).
- (81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SM, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.
- (84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM,

[Continued on next page]

(54) Title: METHOD OF PREPARING FOAM FROM A MILK-BASED ALIMENTARY LIQUID AND METHOD FOR IMPLEMENTING THE SAME



(57) Abstract: The invention concerns a method for preparing foam from a milk-based alimentary liquid, including the successive steps of: a) spacing a quantity of alimentary liquid in a container associated with stirring members; b) heating said quantity of alimentary liquid to bring it in proximity to a first desired temperature level while mechanically stirring it at a first stirring speed, lower than the foam creating speed, and c) stirring said quantity of liquid at a second stirring speed, sufficient to make said liquid foam.

## WO 2005/089572 A1

ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

#### Published:

with international search report